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CLAIMS

1. A foodstuff comprising at least two components separated by a barrier layer, the barrier layer being a film of a polyol, polyol derivative or mixture thereof.
- 5 2. A foodstuff according to claim 1 in which the barrier layer is formed by solidification of a molten polyol, polyol derivative or mixture thereof.
3. A foodstuff according to claim 1 or 2 wherein the barrier layer has a thickness of 1.0mm or less.
- 10 4. A foodstuff according to claim 1, 2 or 3 wherein the barrier layer has a thickness of 0.5mm or less.
5. A foodstuff according to any preceding claim wherein the barrier layer covers at least 70% of the interface between the two components.
- 15 6. A foodstuff according to any preceding claim wherein the barrier layer covers at least 95% of the interface between the two components.
7. A foodstuff according to any preceding claim wherein the barrier layer is substantially continuous.
- 20 8. A foodstuff according to any preceding claim wherein the barrier layer reduces migration of fat between the two components.
9. A foodstuff according to any preceding claim wherein the barrier layer reduces flavour or odour transfer between the two components.
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10. A foodstuff according to any preceding claim wherein the barrier layer reduces migration of moisture between the two components.
11. A foodstuff according to claim 10 wherein the polyol has
5 a solubility at 25°C of less than 50g/100g H₂O.
12. A foodstuff according to claim 10 or 11 wherein the polyol has a solubility at 25°C of less than 30g/100g H₂O.
13. A foodstuff according to claim 10, 11 or 12 wherein the polyol is at least one of mannitol, erythritol or isomalt.
- 10 14. A foodstuff according to any preceding claim wherein the barrier layer comprises at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives.
- 15 15. A foodstuff according to any preceding claim wherein the barrier layer comprises at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.
16. A barrier layer formed by applying a film of a polyol, polyol derivative or mixture thereof to a non-edible substrate.
- 20 17. A barrier layer according to claim 16 formed by the application of a molten polyol, polyol derivative or mixture thereof to at least part of the surface of the non-edible substrate.
18. A barrier layer according to claim 16 or 17 wherein the polyol is at least one of mannitol, erythritol or isomalt.
- 25 19. A barrier layer according to claim 16 or 17 comprising at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives.

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20. A barrier layer according to claim 19 comprising at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

21. A non-edible substrate having a barrier layer, the
5 barrier layer being a film of a polyol, polyol derivative or mixture thereof.

22. A non-edible substrate according to claim 21 in which the barrier layer is formed by solidification of a molten polyol, polyol derivative or mixture thereof.

10 23. A non-edible substrate according to claim 21 or 22 wherein the polyol is at least one of mannitol, erythritol or isomalt.

24. A non-edible substrate according to claim 21 or 22 wherein the barrier layer comprises at least 80% by weight
15 mannitol and up to 20% by weight of other polyols or polyol derivatives.

25. A non-edible substrate according to claim 24 wherein the barrier layer comprises at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

20 26. Use of a film of a polyol, polyol derivative or mixture thereof to inhibit migration into a foodstuff of a liquid with which the foodstuff comes in contact.

27. Use of a solidified molten polyol barrier layer to inhibit migration into a foodstuff of a liquid with which the
25 foodstuff comes in contact.

28. Use according to claim 26 or 27 of at least one of mannitol, erythritol or isomalt.

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29. Use according to claim 26 or 27 of a mixture of at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives.

5 30. Use according to claim 29 of at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

31. A method of manufacturing a foodstuff comprising at least two components separated by a barrier layer, the barrier layer being a film of a polyol, polyol derivative or mixture thereof comprising:

10 applying a polyol, polyol derivative or mixture thereof to at least part of a surface of a first component to form a film thereon; and

15 bringing at least part of a surface of a second component into contact with the film.

32. A method according to claim 31 in which the step of forming a film on the first component comprises applying a molten polyol, polyol derivative or mixture thereof to at least part of the surface of the first component and solidifying the molten polyol, polyol derivative or mixture thereof.

33. A method according to claim 31 or 32 wherein the polyol, polyol derivative or mixture thereof is applied to the first component by dipping the first component in a molten polyol, polyol derivative or mixture thereof.

34. A method according to claim 31, 32 or 33 comprising applying a mixture of at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives to the first component.

30 35. A method according to any of claims 31 to 34 comprising applying a mixture of at least 95% by weight mannitol and up

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to 5% by weight of other polyols or polyol derivatives to the first component.

36. A foodstuff substantially as described with reference to Figure 1.

5 37. A solid barrier layer substantially as described with reference to the examples.

38. A non-edible substrate substantially as described with reference to Figure 2.

10 39. Use of a polyol, polyol derivative or mixture thereof substantially as described with reference to the examples.

40. A method of manufacturing a foodstuff substantially as described with reference to the examples.

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original claims 1-40 replaced by amended claims 1-31; (4 pages)]**

1. A layered foodstuff comprising at least two component layers separated by a barrier layer, the barrier layer being a film of a solidified melt of at least one polyol.
2. A foodstuff according to claim 1 wherein the barrier layer has a thickness of 1.0mm or less.
3. A foodstuff according to claim 1 or 2 wherein the barrier layer has a thickness of 0.5mm or less.
4. A foodstuff according to any preceding claim wherein the barrier layer covers at least 70% of the interface between the two component layers.
5. A foodstuff according to any preceding claim wherein the barrier layer covers at least 95% of the interface between the two component layers.
6. A foodstuff according to any preceding claim wherein the barrier layer is substantially continuous.
7. A foodstuff according to any preceding claim wherein the barrier layer reduces migration of fat between the two component layers.
8. A foodstuff according to any preceding claim wherein the barrier layer reduces flavour or odour transfer between the two component layers.
9. A foodstuff according to any preceding claim wherein the barrier layer reduces migration of moisture between the two component layers.
10. A foodstuff according to claim 10 wherein the polyol has a solubility at 25°C of less than 50g/100g H₂O.

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11. A foodstuff according to claim 10 or 11 wherein the polyol has a solubility at 25°C of less than 30g/100g H₂O.

12. A foodstuff according to claim 10, 11 or 12 wherein the polyol is at least one of mannitol, erythritol or isomalt.

13. A foodstuff according to any preceding claim wherein the barrier layer comprises at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives.

14. A foodstuff according to any preceding claim wherein the barrier layer comprises at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

15. Use of a solidified molten polyol barrier layer to inhibit migration into a foodstuff of a liquid with which the foodstuff comes in contact.

16. Use according to claim 15 of at least one of mannitol, erythritol or isomalt.

17. Use according to claim 15 of a mixture of at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives.

18. Use according to claim 17 of at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

19. A method of manufacturing a layered foodstuff comprising at least two component layers separated by a barrier layer, the barrier layer being a film formed by solidification of at least one molten polyol comprising:
applying at least one molten polyol to at least part of a surface of a first component layer and solidifying the at least one molten polyol to form a film thereon; and

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bringing at least part of a surface of a second component layer into contact with the film.

20. A method according to claim 19 wherein the at least one molten polyol is applied to the first component layer by dipping the first layer in the at least one molten polyol.

21. A method according to claim 19 or 20 comprising applying a mixture of at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives to the first component layer.

22. A method according to claim 19, 20 or 21 comprising applying a mixture of at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives to the first component layer.

23. A barrier layer comprising at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives, the barrier layer being a film of a solidified melt of mannitol and, where present, other polyols or polyol derivatives on a non-edible substrate.

24. A barrier layer according to claim 23 comprising at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

25. A non-edible substrate having a barrier layer comprising at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives, the barrier layer being a film of a solidified melt of mannitol and, where present, other polyols or polyol derivatives.

26. A non-edible substrate according to claim 25 wherein the barrier layer comprises at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

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27. A foodstuff substantially as described with reference to Figure 1.

28. A solid barrier layer substantially as described with reference to the examples.

29. A non-edible substrate substantially as described with reference to Figure 2.

30. Use of a solidified molten polyol barrier layer substantially as described with reference to the examples.

31. A method of manufacturing a layered foodstuff substantially as described with reference to the examples.